

UNCORKED

all things beer, wine and liquor

GEWÜRZTRAMINER AND STUFFED SWEET POTATOES MAKE A GREAT PAIRING

By Dave Tomko

For a special gathering or even a weekday dinner, the pairing of Gewürztraminer and stuffed sweet potatoes will make your taste buds go wild!

The sweet and spice laden peach, orange and lychee flavors in Hogue Gewürztraminer are a great match for the sweetness of the stuffed sweet potatoes, while the citrusy notes of lemon-lime cut through the richness of the dish.

Apple and Pecan Stuffed Sweet Potatoes

- 6 medium sweet potatoes
- 1/2 cup butter, cubed
- 1/4 cup brown sugar, packed
- 1/2 teaspoon grated orange peel
- 1 medium apple, chopped
- 1/4 cup pecans, chopped

Preheat the oven to 400 F. Line a 15-by-10-inch sheet pan with tin foil. Scrub potatoes, and then pierce each several times with a fork. Place on the sheet pan and bake 45 to 60 minutes, or until tender.

When cool enough to handle, cut a thin slice in the top of each potato. Scoop out the inside of the potatoes into a large bowl, leaving about 1/4-inch thickness for the skins.

Mash the potatoes in the bowl with butter, brown sugar and orange peel. Fold in apples and pecans. Spoon the mixture back into the potato skins. Return the stuffed potatoes to the sheet pan and bake 15 to 20 minutes, or until heated through.

Dave Tomko is Assistant Manager of Edina Liquor - Southdale.



TEQUILA BOTTLED IN FIVE CATEGORIES

By Joe Labosky

After running out of brandy while exploring Mexico, the Spanish conquistadors noticed the native Aztec people creating a fermented beverage out of the Agave plant. The Spaniards decided to distill the Agave and created one of the continent's first indigenous distilled spirits. It is still primarily made in the area that surrounds the city of Tequila in the northwestern state of Jalisco, Mexico.

Tequila is a spirit similar to mezcal, which can be made from 28 different varieties of Agave. However, Tequila can only be derived from the Blue Agave plant. Tequila is generally bottled in one of five categories, which correspond to the amount of time they are aged in the barrels. Blanco (Silver) tequila is usually not aged and bottled immediately after distillation, but can be aged less than two months in neutral oak barrels. Joven (Gold) tequila is un-aged with caramel coloring added. Reposado tequila is aged from two months to one year in oak. Anejo tequila is aged from one to three years in small oak barrels. Extra anejo is a newer category established in 2005 that refers to all tequila aged longer than three years.

Blancos tend to have a bolder agave taste with peppery flavors. Reposado and anejo tequilas are smoother and more complex, because of the flavor the wood imparts as the tequila ages. The longer the spirit ages, the more flavorful and smooth it becomes. While most people are familiar with tequila in margaritas, tequila is traditionally sipped neat, without any mix or garnish. Silver tequila usually makes a better margarita and reposado and anejo tequila are typically meant to be enjoyed straight.

Whether you are making a refreshing margarita to celebrate Cinco de Mayo or just looking for something to sip on, Edina Liquor stocks a wide assortment of tequila and the friendly staff can help you find one for any occasion.

Joe Labosky is Assistant Manager of Edina Liquor - 50th & France.

GRANDVIEW
(near Jerry's Foods)
5013 Vernon Ave. S.
Edina, MN 55436
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6755 York Ave. S.
Edina, MN 55435
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(next to Lunds)
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STAFF PICKS

OSKAR BLUES DALE'S PALE ALE

A pale ale that more resembles a traditional IPA, this beer possesses a bold hop aroma and taste, but has enough malt to maintain a good balance. Flavors of grapefruit and pine are prevalent, but not overbearing. Cascade, Columbus and Centennial hops are expertly blended to create a citrusy, easy-drinking beer. Enjoy with Mexican food or all by itself. You won't be disappointed.



\$8.99 for a six-pack

Picked by Dave Foley, Assistant Manager of Edina Liquor – Southdale

NORSEMAN VODKA

"Buying local" doesn't just apply to beer and wine anymore. Minneapolis' Norseman Distillery opened late last year. Norseman Vodka, the Distillery's small batch vodka, is a great-tasting spirit. Local grains are malted fewer than 40 miles from the distillery and are used in the vodka that's free of filters and additives. The Distillery's whiskey, rum and heirloom gin are coming soon!



\$23.99 for 750 mL

Dave Taylor, Assistant Manager of Edina Liquor – Grandview

ORIN SWIFT ABSTRACT RED

I love this wine! It's a delicious blend of grenache, petite sirah and syrah, and reminiscent of a great Côte Du Rhone from France. Deep in color, the 2011/2012 Orin Swift Abstract Red has nice fruit notes of blackberry and plum and a hint of bitter chocolate. The finish is smooth, with soft tannins that linger on the palate. This wine is great on its own or with a steak or burger. Enjoy!



\$29.99 for 750 mL

Greg Keehr, Manager of Edina Liquor – Grandview

CONNECTING WITH THE COMMUNITY

TASTE OF EDINA & SPRING SALE



**By Steve Grausam,
Liquor Operations
Director**

What a winter this has been! However, we can look forward to the Taste of Edina and our Spring Sale, Edina Liquor's biggest sale

of the year. That ought to put some spring in your step!

The Taste of Edina will see changes this year, the biggest being the event's new location. The Taste of Edina will take place at the Westin Galleria Thursday, May 15. While

Hughes Pavilion at Centennial Lakes Park was a special place – especially when the weather cooperated – the event started to outgrow the space. This year, we will also have more wine and beer to sample, along with a greater food selection. Watch the "iron chef cook off," indulge your sweet tooth at the chocolate and

sweet wine table, check out the cake-decorating contest and savor delicious food from your favorite

TASTE OF EDINA

**4:30-7:30 p.m.
Thursday, May 15
Westin Galleria**

**Tickets:
\$30 in advance,
\$35 at door**



Edina restaurants. Tickets to the Taste of Edina are available from the Edina Chamber of Commerce and our three Edina Liquor locations.

During this time, Edina Liquor will also hold its Spring Sale from May 5 to 31. All of the wine and beer featured at the Taste of Edina will be on sale at our stores. The Taste of Edina is a great way to sample a wine or beer before you're committed to buying it. It's a great date night or just a fun night out with friends. You'll leave the event with a full tummy and satisfied taste buds. I can guarantee that! We hope to see you on May 15!